

**REPORT OF THE PUBLIC PROTECTION COMMITTEE**

**FOOD LAW ENFORCEMENT PLAN 2008/2009**

**Introduction**

1. The purpose of this report is to seek approval of the Food Law Enforcement Plan 2008/2009 and the outturn of the plan for 2007/2008.

**Background**

2. As part of its power under the Food Standards Act 1999 to monitor and audit Local Authorities' enforcement activities, the Food Standards Agency requires Local Authorities to produce a Food Law Enforcement Plan which identifies its strategy and the resources required to fulfil its Food Safety function each year.
3. The Food Law Enforcement Plan is one of the strategic plans included within the Council's "policy framework" and as such, must be approved by the full Council. It is the only plan reporting on functions which come entirely within the terms of reference of a Regulatory Committee, i.e. the Public Protection Committee.
4. The draft Food Law Enforcement Plan was considered by the Public Protection Committee on 20<sup>th</sup> June 2008. The Plan was subsequently considered by the Local Services and Community Safety Overview and Scrutiny Committee at its meeting on 14<sup>th</sup> July 2008, and is now presented for approval.

**Food Law Enforcement Plan 2008/2009**

5. The Food Law Enforcement Plan sets out the City's commitment to Food Safety Enforcement for the year ahead. The plan also records the outturn against last year's work programme.
6. The Food Standards Agency has issued guidance on the format and production of such plans to ensure that national priorities and standards are addressed.
7. The Plan includes information about the service as well as demonstrating a balance between enforcement action and education of traders.
8. The provision of safe food is a fundamental element of protecting public health and is consistent with other policy priorities including economic success, staying safe and enjoying a long and healthy life.

MOTION

That the attached Food Law Enforcement Plan 2008/2009 be approved.

## FOOD LAW ENFORCEMENT PLAN 2008-2009

### 1. Background

- 1.1 All local authorities are required to produce a Food Law Enforcement Plan which sets out the measures the authority will take to safeguard food safety during the forthcoming financial year and reviews the targets set for the previous year.
- 1.2 Birmingham has approximately 7,500 food premises including manufacturers, wholesalers, retailers and caterers, ranging from small and medium sized businesses to major concerns and this includes 66 food businesses which need specific approval. This is an increase of 500 on the total number of premises compared to 2007-08 and many other businesses change hands throughout the course of a twelve month period. This provides a constant challenge to ensure that all food businesses are included in the regular food inspection programme.
- 1.3 As well as carrying out food hygiene and food standards inspections, all food complaints relating to adulteration, composition, labelling, fitness and quality are investigated. An annual food and water sampling programme is carried out to ensure that microbiological, chemical and compositional standards are met, including nationally co-ordinated surveys. All reported outbreaks and sporadic cases of suspected food poisoning are also investigated.

### 2. Demands on the Food Service

- 2.1 Each local authority has different demands which impact on the delivery of the food safety service and within Birmingham these include:
  - Ensuring that the statutory inspection targets are met in respect of such a large number of food premises in the largest local authority in England and Wales.
  - Ensuring that an equitable service is delivered in a multi-cultural City so that information on food hygiene training and advice is accessible to all food traders.
  - Dealing with a high turnover of food businesses and proprietors within the City and maintaining an accurate database to ensure that all food premises are inspected.
- 2.2 In January 2006, new food hygiene regulations came into force which apply to all EU countries. For food businesses, the main new requirement has been the introduction of a documented food safety

management system, known as HACCP. For many small and medium sized businesses, this is presenting a major challenge and involves additional time being spent in explaining the new requirement during routine inspections.

- 2.3 For the past few years, Birmingham has experienced difficulty in recruiting suitably qualified and experienced officers to carry out food safety work. The Food Standards Agency (FSA) require a very high level of academic ability and practical experience in order to be registered to undertake this work. Consequently, over recent years, maintaining a pool of qualified officers has been a challenge. Out of 7 officers appointed in August and September 2007, only one was fully qualified, 4 qualified in May 2008 and it is expected that the remaining 2 will qualify shortly. In the meantime, a number of qualified officers have resigned from the City Council.

### 3. Service Delivery - The Food Law Enforcement Plan for 2008/2009

- 3.1 The priorities for ensuring food safety in Birmingham for 2008/2009 are to:

- Carry out 100% of food hygiene inspections that are programmed for the year.
- Investigate all requests for assistance in relation to food hygiene, food standards and food complaints, including sporadic cases and outbreaks of infectious disease.
- Carry out a comprehensive food and water sampling programme.

- 3.2 The work plan to safeguard food in Birmingham during the forthcoming year is detailed in Appendices 1 and 2. Appendix 1 details the work which is considered essential and Appendix 2 gives a list of other work to support this which will be carried out where possible. It may be necessary to adjust the non-essential work depending on other demands on the service and staff resources.

- 3.3 Some of the figures, such as those for requests for assistance, infection control cases and food alerts given in Appendix 1 are not targets, as these will depend on the number of complaints and requests made which can obviously vary, but are the expected numbers based on the figures for 2007/2008.

### 4. Food Premises Inspections

- 4.1 Under the Statutory Food Law Code of Practice, all food premises are categorised according to an inspection rating score. This determines the frequency of primary food hygiene inspections, from 6 months to 3 years, and depends on the type of food business, the type of food

processing or handling undertaken, hygiene and structure of the premises and how well risks are controlled.

4.2 For 2008/2009 the FSA is due to change their method of assessing local authorities' compliance with their food safety regulatory responsibilities. Instead of identifying performance from outputs e.g. numbers of inspections carried out, numbers of prosecutions taken and notices served, the FSA is attempting to monitor outcomes. Local authorities will be asked to identify the proportion of their food businesses that are judged to be 'broadly compliant'. This will be assessed from 3 criteria, namely:

- The hygiene of their processes
- The structure of their premises, and
- The confidence in management

4.3 These criteria are already assessed and scored in Birmingham to give food businesses a rating under the "H for Hygiene Award Scheme". The scores for 5,000 premises are available via the City Council's website and since December 2007, officers have also been issuing certificates for display in food premises for those who achieve a score of 3H's or more.

4.4 Currently, 82% of food businesses in Birmingham are classed as 'broadly compliant', which leaves approximately 1,000 which are not. Officers will be concentrating on the worst premises i.e. those in the 0-1 'H' range by carrying out additional inspections and taking enforcement action where necessary in order to raise standards to 'broadly compliant'. A target has been set to reduce the number of 0-1 H premises, 754 in total on 1<sup>st</sup> April 2008, by 10% by March 2009.

4.5 Food standards inspections which cover the quality, labelling and composition of food are rated differently but, where possible, these will be carried out at the same time as food hygiene inspections.

4.6 The food hygiene and food standards inspections which are required during 2008/2009 are given in Appendix 1. 1,800 premises which are currently classed as 4-5H's (very good or excellent) will be excluded from the programme but will be the subject of hygiene audits if resources allow.

## 5. Food Related Complaints and Requests for Assistance

5.1 Investigations are carried out into complaints about poor hygiene in food premises and in response to requests for assistance from food proprietors who need additional advice about their business.

5.2 In addition, an average of 647 complaints are received each year from members of the public who are concerned about the food they have

bought or eaten. These are all investigated and are often complex investigations involving other Local Authorities, national companies and importers where food has originated from outside Birmingham or the UK. The main aim of these investigations is to find out whether the complaint is indicative of a general problem which could have serious implications for public health at a local, regional or national level and to take steps to control any further risk.

5.3 The Food Standards Agency operates a system to alert the public and food authorities to problems concerning food which does not meet food safety requirements or which is inadequately labelled and where a product recall has been issued. Many of these are for information only where the company concerned has been able to trace and recall most of the product, but some require local authority involvement to contact retailers or caterers to ensure the food is removed from sale. With such a large number of caterers and retailers in the City, this can prove a challenging and time consuming exercise.

## 6. Home Authority Principle

6.1 The Division supports the Home Authority Principle set up by LACORS (Local Authority Co-ordinating Body on Regulatory Standards). This means that a formal partnership arrangement is set up so that one local authority becomes the main point of contact to give the business advice on food policy matters and to advise other local authorities on any complaints they may be investigating within their area.

6.2 Regulatory Services has formal Home Authority partnerships for food safety matters with:

- Cadbury Trebor Bassett manufacturer - chocolate and confectionery
- Wing Yip - Chinese importer and wholesaler
- Walter Smith (Birmingham) Ltd - retail butcher
- Bakers Oven - Bakery
- Spirit Group - Public House chain
- Virgin/ Cross Country Trains - Catering outlets on train services
- Greggs - Bakery (informal partnership at present)

6.3 This is quite a resource intensive exercise as additional meetings and inspections are required in order to properly advise both the business and other local authorities.

6.4 In addition, Birmingham is the originating authority for approximately 150 food manufacturers, whereby the Home Authority principles are applied, although formal partnerships have not been established with these companies.

## 7. Food Sampling

- 7.1 A comprehensive food and water sampling programme will be developed during the year in conjunction with the Health Protection Agency (HPA) and the Public Analyst. The programme will include surveys of high risk foods manufactured or sold in Birmingham as well as surveys related to healthy eating including the determination of the fat, sugar and salt content of foods.
- 7.2 The sampling programme will include national surveys co-ordinated by LACORS and the HPA and some surveys requested by the Food Standards Agency. The aim of the programme is to ensure that food and drink supplied, manufactured and sold within Birmingham meets regulatory standards in terms of microbiological safety, labelling, composition and quality, and are accurately described, giving consumers accurate information when purchasing food products.

## 8. Control of Infectious Diseases

- 8.1 All outbreaks and sporadic cases of food poisoning and suspected food poisoning are investigated, including potentially serious infections such as typhoid, paratyphoid, dysentery and E. coli 0157. Officers work in close liaison with the Consultants in Communicable Disease Control, Public Health doctors and nurses of the Heart of Birmingham Primary Care Trust to protect the public health of people who live and work in or visit the City. Joint guidelines have been produced to ensure that all cases of infectious disease are investigated thoroughly. Reciprocal training is carried out to train professionals for both Regulatory Services and the Health Protection Agency.
- 8.2 As part of the role to prevent infectious disease, all skin piercers within the City are regularly inspected to ensure they comply with relevant law, byelaws and guidance.

## 9. Food Premises Database

- 9.1 It is important that the food premises database is kept as up to date as possible so that all food premises are inspected regularly. To achieve this, approximately one fifth of all the City's streets are surveyed each year to ensure that new food businesses which have not registered are identified so that they can be included in the food inspection programme.

## 10. Advice to Businesses

- 10.1 In accordance with the Enforcement Policy, advice is offered wherever possible to food businesses, to assist them in complying with relevant

law and the principles of good practice. This advice may be given during inspections or when requests for assistance are received direct from established food traders or from those considering setting up new food businesses.

- 10.2 A special starter pack to help new or proposed food businesses has been developed which is available on the City Council's website ([www.birmingham.gov.uk/foodsafety](http://www.birmingham.gov.uk/foodsafety)). A wide range of other leaflets in community languages is also available.
- 10.3 In addition, the food safety web pages on BCC's website provide more information and advice to food businesses and consumers.
- 10.4 Links have also been made with a number of trade organisations and involves them in consultation exercises wherever possible. Examples include the Birmingham Chinese Centre, the Birmingham Association of Black and Asian businesses (BABA) and the Asian and Balti Restaurants Association (ABRA).
- 10.5 Officers also work closely with the Events Division to ensure that food and health and safety at large outdoor events in Birmingham are of a high standard. An information pack has been developed for traders to receive in advance and on-the-day inspections will be carried out at some events such as Vasaikhi, Eid Mela, Taste of Birmingham.

## 11. Food Safety and Standards Promotion

- 11.1 The Division takes part in a number of food safety and standards promotion exercises designed to raise awareness and to provide the public with information to protect themselves and their families against unsafe food. The following promotions are scheduled to take place during 2008/2009:
  - National Food Safety Week - concentrating on raising awareness of food safety and healthy eating amongst Brownie Guides.
  - Christmas Food Campaign - to raise awareness about preparing and cooking Christmas food safely at home.
- 11.2 In addition, ad hoc queries from the public are responded to on food safety matters as part of the overall request for assistance service.

12. Review of work undertaken in 2007/2008

**Inspections and legal action**

- 12.1 Appendices 1 and 2 give detailed information on the food safety work carried out during 2007/2008.
- 12.2 Over 2,000 food hygiene inspections were carried out in 2007/2008 and 1500 food standards inspections. Although this represents 100% of the programmed inspection target, the number targeted this year was reduced compared to previous years. This was agreed with the FSA as part of a pilot scheme to allow officers to concentrate on dealing with the worst premises i.e. those only achieving 0-1 H on their inspection score ( 'major improvements required' or 'poor') by carrying out 800 additional inspections to raise them to at least a 2H ('fair') standard.
- 12.3 Your Committee set a target of reducing the number of 0-1 H premises, 672 at the start of the financial year, by 10%. By the end of March 2008, only 147 of these particular premises remained as 0-1 H, showing an improvement of 78%. However, it should be noted that a proportion, exact figure is not clear, of the original 0-1 H's were new food businesses which had been given an artificially poor score to ensure that they were captured within the food programme. The improvement in premises which were definitely classed as 0-1H was probably in the region of 40-50%.
- 12.4 In addition, it should be noted that unfortunately, 139 food businesses which were classed as 2H or above slipped down into the 0-1 H range because conditions deteriorated. At the beginning of April 2008, the total number of 0-1 H premises is 286, plus 468 new premises, most of which should receive a higher score once they have been inspected. Officers will continue to concentrate on ensuring that the genuine low scoring premises are improved, by carrying out additional inspections and taking enforcement action where necessary.
- 12.5 In addition, hygiene audits were carried out of 200 premises classed as 3-5H ('good' to 'excellent'). Unfortunately, half of these were found to have deteriorated, with a handful being closed immediately. In some cases, this was because the business had changed hands without the new owner registering with the Local Authority, and for some, it shows that they are unable to be proactive to maintain conditions without regular inspections.
- 12.6 Birmingham has 66 food businesses which require specific approval. These are premises which produce or store high risk meat, fish or dairy products on a wholesale basis. With the removal of existing legislation concerning the approval of premises and its replacement with new EU

legislation which came into force in 2006, this added an additional burden on the inspection programme. Effectively, all previous approvals were cancelled and new applications had to be submitted, with extra inspections, assessment carried out and documentation being produced. Although under the legislation transitional arrangement allowed this process to take up to four years, with businesses still able to trade in the meantime, officers have taken a pro-active approach to ensure that almost all premises have now been re-approved and comply with the new legislation.

- 12.7 During 2007/2008, 40 premises were found to present an imminent risk to health and were closed immediately until all necessary works were carried out. This is the average number of closures which are normally carried out in Birmingham. Although this could be considered a large number, compared to the total number of inspections carried out, (2,070) it only represents 1.9% of premises which seriously failed to meet basic hygiene requirements and put their customers at risk.
- 12.8 37 premises were prosecuted for food hygiene and food labelling related offences, with total fines amounting to £864,650 and costs recovered of nearly £85,000.
- 12.9 Of particular interest is the prosecution case against Cadbury's regarding the contamination of chocolate by Salmonella montevideo. This is an unusual strain which allowed a peak in the number of human cases of illness (40) to be traced to Cadbury's chocolate following which over a million bars of chocolate were withdrawn. Although Cadbury's had been aware of a contamination problem as early as January, the company had taken the decision to distribute the product without reference to the enforcement authority. The investigation took eight months to complete and accounted for the equivalent of two full time officers. The case was heard by Birmingham Crown Court in July 2007 when Cadbury's pleaded guilty on all charges and were fined £1 million in total (£750,000 for the Birmingham investigation and £250,000 for Hereford's) and all costs awarded. Regulatory Services were recently awarded the FSA's Regional Food Champion Award for the excellent way in which the investigation was carried out.
- 12.10 In addition, a complaint from a member of the public rat droppings found in packets of Natco coriander seed lead to the inspection of a large number of independent supermarkets and grocers in the City and the withdrawal of many packets of product. The company was fined £22,000 in the Magistrates Court in October 2007.

### **Food and water sampling**

- 12.11 A range of surveys have been carried out to investigate the microbiological safety of food products as well as composition and labelling. The sampling programme has included surveys of food manufactured in Birmingham as well as a number of surveys on

healthy eating claims, including food which is intended for consumption by children.

- 12.12 As part of the sampling programme, 35 food and water surveys were carried out comprising 874 samples in total. Of these, 125 were unsatisfactory i.e. 14%, although many of them failed because of incorrect labelling rather than problems with the food itself. All of the issues identified were raised with the companies concerned and their home authorities and follow up action taken to ensure that problems were rectified and where necessary food products removed from sale.
- 12.13 Of particular concern, was the poor microbiological standards found in high risk products such as ice cream served in catering establishments and salads and dips from kebab shops. In the case of the salads and dips, it was found that added spices were causing the problem, especially as they are often used to flavour uncooked dishes. Food businesses were advised on the correct food handling and processing procedures.
- 12.14 High levels of salmonella have been found in a range of spices, herbs and seeds in surveys co-ordinated nationally by the Health Protection Agency. This has led to a number of products being withdrawn from sale.
- 12.15 Owing to the increasing number of shops selling food from Eastern Europe particularly Poland a survey was undertaken to analyse food from this area. Most of the samples were reported as incorrect due to the fact that the labelling was in Polish. All samples complied with compositional requirements. Many of the samples are supplied by a warehouse based in Aston and following liaison with the owner some foods are now being labelled in English at the point of production. He is supplying labels to be fixed to the packaging with the details in English. Work is continuing with suppliers outside the Birmingham area to address this problem.
- 12.16 One of the FSA's priorities is to improve the nation's diet and nutrition as part of its strategy to help reduce diet-related diseases. This is being done through campaigns such as the '5 a day' programme which encourages the consumption of at least five pieces of fresh fruit and vegetables each day and the 'Salt – eat no more than 6g a day' initiative.
- 12.17 A number of surveys have focussed on healthy eating and nutritional content of food products. Birmingham has been actively involved in the FSA's three year salt monitoring survey to check salt levels in imported food and to encourage UK manufacturers to reduce the amount of salt added to processed food. So far Birmingham producers have achieved a steady reduction in salt content with an overall reduction of 10.9% since May 2005. Forty samples of imported food were also analysed to

check the amount of added salt as part of the FSA's research into this issue which is ongoing.

- 12.18 As part of our contribution to the work of CenTSA (Central Trading Standards Authority) which covers fourteen Local Authorities in the Midlands, samples were taken of fats and spreads to check compliance with the new Health and Nutritional Claims legislation. The aim of the project is to examine labels before the regulations come into force and to check the same labels after implementation of the legislation to ensure compliance. The before sample showed that many would not comply in their current format, further samples will now be taken to see if the labels have been amended.
- 12.19 The use of artificial colours in food has been of concern in Birmingham for some time, especially in Asian sweets and savoury dishes. Several surveys have highlighted problems, with some caterers using levels which far exceed statutory limits. In order to encourage consumers to accept different coloured versions of food, the Food Safety Team set up a stall at the Vaisakhi celebrations in April 2007 and 2008 offering a comparative tasting session of orange coloured and uncoloured jalebi. 71% of consumers who tried both versions of the sweet were unable to tell the difference and 73% said that they would rather buy the natural version. This was repeated at this year's Vaisakhi and similar events will also be held at Eid Mela and Taste of Birmingham.

### **Safer Food Better Business**

- 12.20 The food hygiene regulations which came into force in January 2006 now require all food premises to have a documented food safety system in place, usually known as HACCP. Although this is based on a straightforward, common-sense approach to food hygiene, many small and medium sized businesses find that setting up their systems is quite challenging.
- 12.21 In 2006 Birmingham was awarded a grant of £378,673 by the Food Standards Agency to provide training over an 18 month period for small food businesses on how to comply using a simple free pack called Safer Food Better Business. The project involved working with four training partners, three of whom were locally based and able to provide the training in a variety of community languages. The training included the opportunity to attend a group seminar plus, most importantly, a two hour one-to-one coaching session at the business premises.
- 12.22 The project has just been completed and in total, from October 2006 to March 2008, 91 seminars were held, attended by 1,052 businesses. 1526 businesses received one-to-one coaching sessions (minimum 2 hours each).
- 12.23 As part of the Safer Food, Better Business project, the Birmingham Chinese Society, one of our training partners, were inspired to set up

the Birmingham Chinese Food Hygiene Award. Almost half of Birmingham's 350 Chinese restaurants and take-aways received the training, many of which found that it helped them to raise their understanding and standards of food hygiene. The awards were presented by the Director of Regulatory Services at a ceremony in March 2008 with the winning trophy awarded to the China Court Restaurant, Ladywell Walk in the City Centre. The scheme has generated a great deal of interest amongst the Chinese catering community and it is anticipated that this will continue in future years.

### **Healthy Tums in Brum**

- 12.24 The Healthy Tums in Brum competition was a new initiative launched in 2006-2007. Partly funded by the Food Standards Agency, it was designed to motivate young people aged 13 and 14 years on preparing healthy nutritional meals in a hygienic way. Workshops were organised at 10 schools, one per constituency, and teams of students were given £10 for the cost of ingredients to prepare and cook their own specially designed healthy two course meal and drink. 2007-08 saw the second tranche of students take part in the competition with the winning team from each school entering the grand final held at the Birmingham College of Food, Tourism and Creative Studies, attended by the Head Chef from the Radisson Hotel who judged the entries on taste. The Deputy Lord Mayor hosted the presentation ceremony in the Council House with the overall winners being Sutton Coldfield Grammar School for Girls. Evaluation of the event showed that most students who took part in the competition understood how to prepare food safely with 85% of students saying they had learned something useful about food hygiene and healthy eating.
- 12.25 Healthy Tums in Brum was shortlisted for the Chamberlain Awards in November 2007.

### **Training**

- 12.26 All officers who carry out food inspections have received their statutory 10 hours training in food safety each year and the ever-popular Birmingham Practical Food Inspection courses offered in April and September were again fully subscribed.

### 13. Trends

- 13.1 Appendix 3 gives statistical information showing the trends in a number of areas of food safety since 2002. The number of food premises in Birmingham and the inspections required has been fairly steady, until 2007-08 when a new approach was adopted to concentrate on the poorer performing premises. Birmingham has achieved 100% of its food hygiene inspection target for the past 12 years.
- 13.2 The number of Emergency Prohibition Notices served has fluctuated over the past 6 years, with an average of 47 served per year. The number served in 2007-2008 was below this at 40, but as fewer premises were carried out overall, this is to be expected.
- 13.3 The number of Food Hygiene requests for assistance decreased slightly in 2007-2008 compared to the previous year, but the number remain almost double that received in the early 2000's, perhaps showing an increased public awareness of food hygiene and a demand for high quality.
- 13.4 Although the number of sporadic cases of infectious disease have decreased since 2002 they have still remained high at 1,100 – 1,200 over the past three years. The number of reported outbreaks of infectious disease appear to be steady at approximately 60-70 per year, although the figure of 74 investigated during is the highest since 2002. Most outbreaks continue to be caused by viruses, which can be difficult to prevent and contain, particularly in institutions such as residential homes and schools.

### 14. Resources

- 14.1 Most of the food safety work during 2007/2008 was carried out within existing budgets. However, a grant of £287,638 was received from the Food Standards Agency for the provision of the HACCP training provided to small and medium sized businesses and a further £5,000 was awarded for the imported food sampling programme.

Essential food related work carried out in 2007/2008 and planned for 2008/2009

APPENDIX 1

Activity	No. planned/ expected 2007/2008	No. achieved 2007/2008		Comments	No. planned or expected in 2008/2009
Food hygiene primary inspections, category  A (High risk) AP (approved) B C (Medium risk) D E (Low risk) TOTAL	   585 37 600 792 106 2 2122	   585 37 600 792 106 2 2122	Premises rescored after inspections i.e. at end of year  104 39 221 970 196 592 2122	New food businesses which were identified during the year were given an artificial high risk rating to ensure that they received an inspection as soon as possible, which accounts for the original high number of Category A premises. Although all of these were inspected, many were rescored following inspection as a lower risk (therefore better) category.  Note that for 2008-09, the total figure includes 754 premises rated on 1 <sup>st</sup> April 2008 as 0-1 H (major improvements required or poor). These premises will receive additional inspections to ensure that they are improved to a satisfactory standard i.e. 2 H or more.	   757 325 2602 - - 3684
Food standards primary inspections	1979	1512		Food standards inspections are carried out at the same time as food hygiene inspections. As the number of food hygiene inspections was reduced in 2007-08 to allow officers to concentrate on the 0-1 H premises, the number of food standards inspections were also reduced. All premises classed as high risk for food standards such as food manufacturers were inspected.	1960

Requests for assistance			These are not targets but expected figures – the numbers depend on the demand made by consumers and traders	
Food hygiene/ standards	1604	1572		1572
Food complaints	563	555		555
TOTAL	2167	2127		
Infection control			Most outbreaks of gastro-intestinal disease are caused by person-to-person spread of viruses which may not be food borne. However, the initial symptoms are the same as for food borne bacterial causes and so all outbreaks are investigated.	
Sporadic cases	1166	1180		1180
Outbreaks	61	74		74
TOTAL	1227	2481		
National food alerts			The numbers depend on alerts issued by the Food Standards Agency	
For action	68	0		53
For information	6	53		53
TOTAL	74	53		
Food and water sampling	Programme of sampling to be carried out	700 samples carried out	More details are given in section 13.	The programme will be developed during the year in consultation with the HPA and BCL
Meat Market inspections	Weekly inspections	Weekly inspections carried out	87 additional inspections have been carried out on the wholesale meat market to ensure that the operating licence is retained. This work was funded by Trading Services who are now to make other arrangements.	n/a

Streetwalk	One fifth of area to be surveyed	One third of area has been surveyed	Streetwalk is carried out to ensure that any new food businesses which have recently started up are captured within the food inspection programme	One fifth of area to be surveyed
Food related training for EHP's	10 hours for each officer	10 hours provided	All officers involved in food safety enforcement are required by the Code of Practice to complete 10 hours relevant training per year	10 hours per officer

**Additional food related work carried out in 2007/2008 and planned for 2008/2009**

**APPENDIX 2**

<b>Topic</b>	<b>Activity in 2006/2007</b>	<b>Planned for 2008/2009</b>
Healthy Tums in Brum	10 schools received presentations and took part in the school cooking competition.	10 schools will be invited to take part in the next competition.
Birmingham Chinese Food Hygiene Award	New food hygiene award launched in association with the Birmingham Chinese Society	Food Hygiene award scheme to be developed further
HACCP training for small and medium sized businesses	71 seminars were held, attended by 750 businesses. 1155 businesses received one-to-one coaching sessions (minimum 2 hours each)	N/a – the project was funded by the Food Standards Agency and is now completed.
Weekend catering	Visits were made to six weekend catering events to check on hygiene conditions and temperature control. No major problems were found.	Visits at weekends will be reviewed and carried out if resources allow.
Hygiene scores on the web	There are now 5,000 food premises featured on the website, and officers are giving out stickers to those which score 3H (good) or more during programmed inspections	The project will continue, but it may be necessary to amend the scheme if a national one is brought in by the Food Standards Agency.
Practical food inspection course	Two courses were provided on the identification and inspection of primary food	2 courses (depending on demand)
Health promotion: National Food Safety week, Christmas food safety, Healthy Tums in Brum campaign	A food hygiene awareness stand and exhibition was provided at the Christmas food safety campaign at the German Christmas market in New Street. A hand washing campaign was held during National Food Safety Week for Birmingham Sea Scouts. The Healthy Tums in Brum campaign was carried out for the second year running.	As for 2007/2008
Outdoor events	A lead officer has been assigned to liaise with Leisure Services on events such as Vaisakhi, the German Market and the Lord Mayor's show, and to provide	As for 2007/2008

	advice to mobile traders attending. An information booklet has been produced.	
Hydrotherapy pools in special schools	11 pools sampled monthly to check microbiological quality and chlorine levels. In addition, a City-wide policy on the care and maintenance of swimming pools has been produced and adopted by Leisure Services and Education to ensure that all public swimming pools in the City are safe to use.	As for 2007/2009
Home Authorities	Additional work required – liaison with the company, advice given on policy matters and liaison with other local authorities	As for 2007/2008
Meetings at national level and consultation documents: FSA, LACORS	Meetings have been attended as required, and consultation documents commented on.	As for 2007/2008
Liaison meetings: Water Authorities & CCDC's	Meetings have been attended as required.	As for 2007/2009

**Food Safety related statistics 2002/2008**

<b>Activity</b>	<b>2002/2003</b>	<b>2003/2004</b>	<b>2004/2005</b>	<b>2005/2006</b>	<b>2006/2007</b>	<b>2007/2008</b>	<b>6 year average</b>
Total number of food premises in Birmingham	7436	6583	6696	7126	6791	7448	<b>7013</b>
Programmed/ Primary Food hygiene inspections carried out	4278	4669	5375	4681	4953	2122* (see note below)	<b>4377</b>
Food Standards inspections carried out	2049	3980	3632	3641	3979	1512	<b>3132</b>
Emergency Prohibition Notices served	29	42	78	41	49	40	<b>47</b>
Food safety prosecutions completed at court	52	27	37	54	39	37	<b>41</b>
Food hygiene RFA's dealt with	853	932	1633	1756	1604	1572	<b>1392</b>
Food complaints RFA's dealt with	660	829	606	579	563	555	<b>632</b>
Sporadic infectious disease cases investigated	1500	1300	1150	1174	1166	1180	<b>1245</b>
Outbreaks investigated	90	33	62	66	61	74	<b>64</b>
Food alerts received	30	70	93	94	74	53	<b>69</b>

\*A lower number of food hygiene inspections was agreed with the Food Standards Agency to allow officers to concentrate on the poorest premises (0-1H rated). This also fits in with the Better Regulation Office aim of concentrating on the worst offenders. 800 extra revisits were carried out on top of these and 40% of them were raised into the 2H + category.